

# 1-2-3 Sweet Potato Bread Pudding

**Makes:** 100 servings

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Ingredients	Weight	Measure
Sweet potato puree or canned sweet potatoes drained, without liquid	130 oz	
Bread pudding mix	90 oz	
Water	160 oz	20 cups
Bread pieces	100 oz	

## Directions

1. Place sweet potato puree or canned sweet potatoes without liquid into a large mixing bowl. If using canned sweet potatoes, blend by hand or with mixer until they are small pieces. Do not overmix.
2. Add bread pudding mix and water to bowl and blend until moistened.
3. 1-inch cubes torn or sliced. Any leftover bread, buns or rolls. The pieces may be irregular in shape. Gently fold into the pudding mixture. Do not overmix.
4. Place pudding in a full sized greased steam table pan to 1/2 the pan depth.
5. Bake in 350 degrees F convection oven for 35-40 minutes or until golden brown. The finished bread pudding should spring back slightly when fully baked.
6. Cool slightly and slice into uniform pieces. Serve warm. Confectioners sugar may be sprinkled over the cooled pudding.